

Belgian Pale Ale #6

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale | 2.5 kg (59.5%) | 79 % | 7 |
| Grain | Strzegom Monachijski typ I | 1 kg (23.8%) | 79 % | 16 |
| Grain | Viking Przeniczny | 0.2 kg (4.8%) | 81 % | 5 |
| Grain | Carabelge | 0.2 kg (4.8%) | 80 % | 30 |
| Grain | Abbey Malt Weyermann | 0.25 kg (6%) | 75 % | 45 |
| Grain | Carafa II | 0.05 kg (1.2%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Sterling | 20 g | 50 min | 7.8 % |
| Boil | Styrian Golding | 15 g | 10 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 0 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|-----|--------|---------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 10.5 g | Gozdawa |
|--|-----|-----|--------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 0.53 g | Mash | 15 min |

Notes

- Carafa na mashout - 5 minut
Whirlflock 1/2 tabletki na 15 min przed końcem gotowania
Jan 26, 2018, 10:42 AM